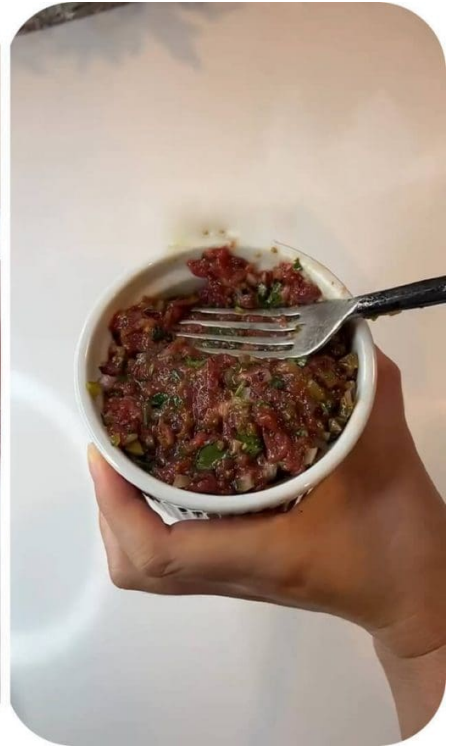


Homemade Beef Wonton Soup: A Warm and Comforting Classic

Looking for an elegant and flavourful appetizer that never fails to impress? This **Steak Tartare** recipe, crafted in collaboration with [Camila](#), is as simple as it is delicious. Using high-quality **Nutrafarms Grass-Fed Ribeye Steak**, this dish highlights the purity and rich flavour of grass-fed beef while delivering a gourmet experience.

Ingredients:

- **8 ounces** Nutrafarms [Grass-Fed Ribeye Steak](#), minced
- **2 tablespoons** pickles, finely chopped
- **2 tablespoons** red onion, finely chopped
- **2 tablespoons** parsley, finely chopped
- **1-2 tablespoons** anchovies, finely chopped
- **2 tablespoons** Worcestershire sauce
- **1 ½ tablespoons** Dijon mustard
- **1 tablespoon** olive oil
- **½ teaspoon** kosher salt (adjust to taste)
- **2 egg yolks**, fresh
- Lemon zest and hot sauce (optional)



Instructions:

This recipe is a breeze! Since all the ingredients are served raw, there's no cooking involved—just fresh, bold flavours combined to perfection.

1. Prepare the Steak:

Finely mince the **Nutrafarms Grass-Fed Ribeye Steak**. Using high-quality grass-fed beef ensures the best flavour and texture for this dish.

2. Mix the Ingredients:

In a mixing bowl, combine the minced steak, pickles, red onion, parsley, anchovies, Worcestershire sauce, Dijon mustard, olive oil, and kosher salt. Stir gently until everything is evenly mixed.

3. Serve: ☐☐☐

Plate the mixture and top with a fresh egg yolk. For extra zest, sprinkle some lemon zest and a dash of hot sauce if desired.

4. Enjoy:

Serve immediately and enjoy the rich, savoury goodness of this classic dish.



Why Choose Nutrafarms Grass-Fed Beef?

Nutrafarms' [Grass-Fed Ribeye Steak](#) is raised without hormones or antibiotics, offering clean, nutrient-dense beef. The natural diet of grass-fed cattle not only enhances the taste but also provides a healthier option rich in Omega-3s and vitamins. When making a raw dish like **Steak Tartare**, quality matters—and Nutrafarms delivers.

Final Thoughts

This recipe isn't just delicious—it's a perfect example of how high-quality ingredients make all the difference. Thanks to **Lucy Cheng Li** for this wonderful collaboration and for sharing her love of healthy, flavourful cooking. Give this recipe a

try and enjoy a tender, aromatic chicken dish that's sure to wow your taste buds. ☑☑

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